CASE STUDY - Baking	
TASK TITLE: Baking	
Task Description:	The Baking task involves the preparation of baked foods such as breads, cakes, pies and pastries. This includes moving boxes and bins of ingredients, mixing ingredients in large mixing bowls and moving pans to and from the ovens. Cooking (Food Preparation) and Cooking (Short-order Grill) are addressed in other case studies in this Guide. Typical examples in which the Baking tasks can occur include(but are not limited to) are: Cafeterias and mess halls Restaurants Clubs
Job Performance Measures Most Often Impacted by Baking:	Measures of work performance can include (but are not necessarily limited to): • Hours daily to complete Baking tasks • Taste of food
Typical Employee Comments about Baking:	Employees typically experience discomfort in the legs/feet and lower back. They generally attribute this discomfort to a combination of standing on hard surfaces and lifting heavy bowls. The back/torso is the body area that most commonly receives a "High" priority rating. The remaining body areas, with the exception of the head/eyes, are more likely to receive a "Medium" priority rating, or lower.
Suggested Level II Analysis:	Dynamic Task Analysis, Biomechanical Lifting Analysis, Push/Pull Analysis

Shoulder/Neck

Job Factor	Potential Causes	Corrective Action	Level of	Changes	Cost	Imp	act On
			✓ Minor Modification	✓ Major Change		Quality	Productivity
1. Reaching	Work area too high	 32. Lower the work piece/work surface position ingredient prep work near or just above elbow level use an adjustable height table provide height adjustable mixing bowls provide several alternate work height prep tables 123. Raise the person provide a portable work platform which can be easily stored under the table, out of the way 	*	*	low med med med med high	med med med low	med med med
	Items stored too high	123. Raise the personprovide a footstool or small step	✓		low	low	low

Job Factor	Potential Causes	Corrective Action	Level of	Changes	Cost	Imp	act On
			√ Minor Modification	✓ Major Change		Quality	Productivity
	Items stored too high (cont'd)	 32. Lower the work piece/work surface place frequently accessed and/or heavy ingredients on shelves between mid-thigh and chest height 	~		low	low	med
		 13. Encourage ergonomic work techniques avoid stacking baking trays above shoulder height in cart racks 	✓		low	low	low
	Work too far away	41. Move work piece closer to bodyslide the work closer before lifting	✓		low	low	low
		149. Provide appropriate toolsprovide a rake-type tool to grasp containers	✓		med	low	low
	Too many supplies on workstation	 41. Move work piece closer to body place frequently used items with easy reach modify storage containers to 	✓	√	low med	low med	low med
		 reduce reach requirements provide dispensing mechanisms for ingredients 		✓	med to high	med	med

Job Factor	Potential Causes	Corrective Action	Level of	Changes	Cost	Imp	act On
			✓ Minor Modification	✓ Major Change		Quality	Productivity
	Reaching into oven to place/remove items in back	Provide appropriate equipment install an oven with a vertical or horizontal rotisserie/carousel in order to minimize reaching and bending		√	high	low	med
2. Arm forces: Repeated arm forces or holding/ carrying materials	Carrying stacks of pans and ingredient cases	 48. Provide a cart use existing carts provide sufficient number of carts to insure availability 4. Change a lifting/carrying task into a rolling or sliding tasks provide carts which can be adjusted to bench, shelf and oven heights to minimize lifting 	✓	✓	low med	low low	low med
	Rolling/sliding resistance of cart or piece of equipment causes high forces	 35. Maintain tracks, rollers, and movement mechanisms repair wheels on carts or equipment install appropriate wheels; select larger wheels for the tile floors. 	✓		med med	med med	med med
	Freezer door is difficult to open	11. Eliminate unnecessary tasksreplace freezer door with an air curtain		✓	high	low	med

Job Factor	Potential Causes	Corrective Action	Level of Changes		Cost	lmp	act On
			✓ Minor Modification	✓ Major Change		Quality	Productivity
	Freezer door is difficult to open (continued)	 35. Maintain tracks, rollers, and movement mechanisms perform routine lubrication and maintenance on the freezer door to limit force requirements lubricate door hinges 	✓ ✓	ï	med low	low	med med
	Floor/surface condition causes high forces during a rolling or sliding task	 17. Improve floor condition improve housekeeping repair cracks or gaps in floor provide ramps to compensate for minor differences in floor height 	*	√	low high med	med med med	med med med
3. High speed, sudden shoulder movements	Speed of lift	 13. Encourage ergonomic work techniques encourage person to use smooth fluid movements while handling items 	~		low	low	low
		 128. Reduce force required to install or remove component approach vendor regarding means for reducing object weight 		~	med	med	med

Job Factor	Potential Causes	Corrective Action Le		Changes	Cost	lmp	act On
			✓ Minor Modification	✓ Major Change		Quality	Productivity
	Freezer door is difficult to open	 35. Maintain tracks, rollers, and movement mechanisms perform routine lubrication and maintenance on the freezer door to limit force requirements lubricate door hinges 11. Eliminate unnecessary tasks replace freezer door with an air curtain 	✓ ✓	√	med low high	low low	med med med
4. Head/neck bent or twisted	Location of work too low	 20. Incorporate rest pauses 124. Raise the work piece/work surface provide a riser or block to raise work surface 	✓ ✓		low	low	med high

Hands/Wrists/Arms

Job Factor	Potential Causes	Corrective Action	Level of	Level of Changes		Imp	act On
			✓ Minor Modification	✓ Major Change		Quality	Productivity
5. Bent wrists/repeated wrist movements or repeated	Hand manipulating dough and other ingredients	 149. Provide appropriate tools use powered food mixers for as many tasks as possible 11. Eliminate unnecessary tasks 	*	,	med	low	med
forearm rotation		purchase ingredients already prepared and packaged to size		•	med	low	med

Hands/Wrists/Arms (Cont'd)

Job F	Factor		Potential Causes	Corrective Action	Level of Changes		Cost	Impact On	
					✓ Minor Modification	✓ Major Change		Quality	Productivity
	eated ipulations fingers	•	Hand manipulating dough and other ingredients	149. Provide appropriate toolsuse powered food mixers for as many tasks as possible	✓		med	low	med
				11. Eliminate unnecessary taskspurchase ingredients already prepared and packaged to size		✓	med	low	med
				20. Incorporate rest pauses	✓		low	low	low
finge	nsion of er/thumb	•	Cake decorating	149. Provide appropriate toolsuse a dispenser that is triggered appropriately		✓	low	low	med
1	peated e finger ation			20. Incorporate rest pauses	✓		low	low	low
				 13. Encourage ergonomic work techniques position hand to minimize holding the thumb or a finger away from the rest of the hand 	√		low	low	low
		•	Using sifter	 149. Provide appropriate tools provide a tool that allows a comfortable hand position, particularly grip width. 		✓	low to med	low	low

Hands/Wrists/Arms (Cont'd)

Job Factor	Potential Causes	Corrective Action	Level of	Changes	Cost	Imp	act On
			✓ Minor Modification	✓ Major Change		Quality	Productivity
8. Hand/grip forces	Fingertip forces from prying apart pans that are stuck together	 128. Reduce force required to install or remove component use a small wedge to separate pans use a spoon to perform the prying task 	✓ ✓	· ·	low	low low	med med
	Holding pans back too far on the handle	13. Encourage ergonomic work techniqueschoke up on handle to improve control of pan	√		low	low	low
		 94. Provide appropriate handles provide handles that are insulated to prevent contact with hot surfaces. 		~	med	med	med
	Hand manipulating dough and other ingredients	 149. Provide appropriate tools use powered food mixers for as many tasks as possible 	✓		med	low	med
		11. Eliminate unnecessary taskspurchase ingredients already prepared and packaged to size		✓	med	low	med

Hands/Wrists/Arms (Cont'd)

Job Factor	Potential Causes	Corrective Action	Level of	Changes	Cost	Imp	act On
			✓ Minor Modification	✓ Major Change		Quality	Productivity
9. High speed hand/wrist/arm movements or vibration, impact or torque to the hand	Tearing open ingredient boxes and bags	13. Encourage ergonomic work techniquesuse a knife to open boxes and bags	~	V	low	med	med
nand		149. Provide appropriate toolsprovide a utility razor to open boxes and bags	✓		low	med	med
10. Exposure to hard edges	Hard edges from handing trays, pans and utensils	 93. Provide appropriate gloves 9. Eliminate exposure to hard edges use pot holders to avoid exposure to hard edges 	✓ ✓		med low	low	low
11. Hands and fingers exposed to cold temperatures	Working in freezers, working with cold ingredients	93. Provide appropriate glovesprovide insulated gloves covered by an outer layer of plastic		√	med	low	low

Back/Torso

Job Factor	Potential Causes	Corrective Action	Level of Changes		Cost	lmp	act On
			√ Minor Modification	✓ Major Change		Quality	Productivity
12. Repeated forward or sideways bending movements	Oven heights, mixer bowl heights and storage heights too low	 13. Encourage ergonomic work techniques use oven rack heights between mid-thigh and mid-chest height whenever possible 	✓		low	low	low
		 124. Raise the work piece/work surface place frequently accessed and/or heavy ingredients on shelves between mid-thigh and chest height provide a small portable lift cart that will allow the mixer bowl to be lifted to table height 	~	√	low	low	low
		 148. Provide appropriate equipment install an oven with a vertical or horizontal rotisserie/carousel in order to minimize reaching and bending 		√	high	low	med

Back/Torso (Cont'd)

Job Factor	Potential Causes	Corrective Action	Level of Changes		Cost	lmp	act On
			Minor Modification	✓ Major Change		Quality	Productivity
	Stacking items on low shelves of cart causes awkward bending	 13. Encourage ergonomic work techniques use cart shelves between knee and shoulder heights whenever possible 	~		low	low	low
		 48. Provide a cart provide a cart that has spring loaded shelves (e.g., dish cart) or use a cart which has the bottom shelf removed 		✓	med	med	med
	Person tends to use the back to lift instead of using the legs to assist in the lift (check for contributing factor in the workplace)	 13. Encourage ergonomic work techniques provide training on ergonomics principles and lifting techniques encourage person to use leg muscles to lift 	✓		low low	low low	low low
		 48. Provide a cart provide a cart that has spring loaded shelves (e.g., dish cart) or use a cart which has the bottom shelf removed 		~	med	med	med

Back/Torso (Cont'd)

Job Factor	Potential Causes	Corrective Action	Level of Changes		Cost	Impact On	
			✓ Minor Modification	✓ Major Change		Quality	Productivity
13. Twisting of the lower back	Work area layout	 130. Reduce the angle a person has to turn to transfer an item for example, if the transfer involves a 180 degree twist, move the source or destination to reduce the twist to 90 degrees or less reposition supplies/materials to 	✓ ✓	ï	low to high	low	med med
		reduce twisting 13. Encourage ergonomic work techniques • provide training on ergonomics principles and lifting techniques • encourage person to use legs to pivot when handling a load	✓		low low	low low	low low
14. High speed, sudden movements or Lifting awkward, uneven,	Person tends to lift with a jerky motion instead of a smooth motion	 13. Encourage ergonomic work techniques encourage person to use smooth fluid movements while handling items 	√		low	low	low
shifting or bulky items.		128. Reduce force required to install or remove component	√		low	low	med
		 147. Provide an alternate container contact vendor to request addition of handles or repackaging of contents to increase density 		~	med	med	med

Back/Torso (Cont'd)

Job Factor	Potential Causes	Corrective Action	Level of Changes		Cost	lmp	Impact On	
15 000		124 Prince the model of confeed	✓ Minor Modification	✓ Major Change		Quality	Productivity	
15. Static, awkward back postures	Bending over scooping ingredients from mixer bowl	 124. Raise the work piece/work surface provide a small portable lift cart that will allow the mixer bowl to be lifted to table height 		✓	med	med	med	
16. Lifting forces	Lifting full pans from the oven. Lifting ingredients from shelves. Lifting mixing bowls.	 4. Change a lifting/carrying task into a rolling or sliding task provide adjustable height carts which adjust to bench, shelf and oven heights to minimize lifting 		✓	med	med	med	

Back/Torso (cont'd)

Job Factor	Potential Causes	Corrective Action	Level of Changes		Cost	Impact On	
			✓ Minor Modification	✓ Major Change		Quality	Productivity
	Lifting full pans from the oven. Lifting ingredients from shelves. Lifting mixing bowls. (continued)	 13. Encourage ergonomic work techniques encourage person to keep load as close to body as possible 	✓		high	med	med
		11. Eliminate unnecessary tasksinvestigate bulk delivery of flour and other supplies		√	high	med	med
		 124. Raise the work piece/work surface provide a small portable lift cart that will allow the mixer bowl to be lifted to table height 		√	med	med	med
17. Pushing or pulling	Rolling/sliding resistance of cart or piece of equipment causes high forces	Improve wheel condition repair wheels on carts or equipment		√	med	med	med
		119. Provide wheelsprovide wheels with appropriate bearings and tread composition		√	med	med	med
	Floor/surface condition causes high forces during a rolling or sliding task	 17. Improve floor condition improve housekeeping repair cracks or gaps in floor provide ramps to compensate for minor differences in floor height 	*	~	low high med	high med med	high med med

Back/Torso (cont'd)

Job Factor	Potential Causes	Corrective Action	Level of Changes		Cost	Impact On	
			✓ Minor Modification	✓ Major Change		Quality	Productivity
	Freezer door is difficult to open	11. Eliminate unnecessary tasksreplace freezer door with an air curtain		✓	high	low	med
		 35. Maintain tracks, rollers, and movement mechanisms perform routine lubrication and maintenance on the freezer door to limit force requirements lubricate door hinges 	✓ ✓		med low	low	med med
18. Whole body vibration	Rarely occurs	N/A					
19. Fixed position, standing	Prolonged standing	 52. Provide a footrail or footrest provide a footrest/footrail that allows the person to periodically raise one leg 		√	low to med	low	med
20. Exposure to hard edges on legs, knees,	Standing on a hard surface	86. Provide an appropriate antifatigue mat		√	med	low	med
and feet <u>or</u> Standing on hard surfaces		96. Provide appropriate shoe inserts		√	med	low	med
21. Awkward leg postures	Rarely occurs	N/A					
22. Awkward foot postures	Rarely occurs	N/A					

Head/Eyes

Job Factor	Potential Causes	Corrective Action	Level of Changes		Cost	Impact On	
			√ Minor Modification	✓ Major Change		Quality	Productivity
23. Difficult to see/light levels too low/too high		 18. Improve visual access to work Light levels should be 75fc to 125fc for work 		<u> </u>	low	med	med
24. Intensive visual tasks, staring at work objects for long periods	Cake decorating	20. Incorporate rest pauses	√		low	low	low

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